

ANMER HOTEL



CONFERENCE & LEISURE CENTRE

The Management & Staff of

The Anmer Hotel

Extend a Warm Welcome to You



Friday 21st April 2023

Starters

Soup of the Day (6.7.9.12)

Herb Croutons & Chives

Ardsallagh Goats Cheese Bon Bon's (6.7.9.10.11.12)

Toasted Seeds, Beetroot Compote, Mixed Leaves, Apple Puree.

Chicken & Mushroom Vol au Vent (1 Wheat, 3.6.7.10.12)

White Wine Herb & Grain Mustard Cream

Black Pudding & Bacon Lardon Salad (1 Wheat, Barley). 3.6.9.10.12)

Garlic Mayonnaise, House Dressing

Kilmore Quay Smoked Salmon (2.3.4.6.10.12)

Chilli Lime & Coriander Mayonnaise

Allergens:

1 Cereals, 2 Crustaceans, 3 Eggs, 4 Fish, 5 peanuts, 6 Soybeans, 7 Milk, 8 Nuts, 9 Celery, 10 Mustard, 11 Sesame seeds, 12 Sulphur Dioxide & Sulphites, 13 Lupin, 14 Mollusc

Entrée Selection

Mediterranean Chicken (1 Wheat. 3.6.7.9.12)

Mushroom & Tarragon Cream

Roasted Fillet of Hake (4.6.7.12)

Champ Mash, Trio of Tomato, Dill Cream

Slow cooked Pork Belly (1Wheat. 6.7.9.10.12)

Black Pudding, Apple Puree, Smoked Bacon

Prime Roast Sirloin of Tipperary Beef (1 Wheat. 3.6.7.9.12)

Champ Mash, Roast Gravy, Yorkshire Pudding

Honey Roast Crispy Duck (4.6.7.9.12)

Champ Potatoes, Orange & Lime Reduction

Pan-Fried Sirloin Steak (1 Wheat. 3.6.7.9.12)

Champ Mash, Onion Jam, Pepper Sauce

Champ Mash, Baby Potatoes,

Selection of Fresh Buttered Vegetables (7.9)

Desserts

Bramley Apple Crumble Tartlet (1 Wheat. 3.7)

Vanilla Anglaise, Ice-cream

Dark Chocolate Brownie (1 Wheat. 3.7.8)

Chocolate Sauce, Vanilla Ice Cream

Cheesecake of the Day (1 Wheat. 3.7.12)

Fruit Coulis & Vanilla Ice Cream

Sticky Toffee Pudding (1 Wheat. 3.7)

Caramel Sauce, Vanilla Ice Cream

Freshly Brewed Tea or Coffee

2 Courses: €29.50

3 Course: €34.50

*** €10.00 Steak Supplement Applies*